



# Atlantic

GRILLE

## STARTERS

### BANG BANG

**SHRIMP** : GULF SHRIMP, TOASTED SESAME SEEDS, TOSSED IN FIRECRACKER SAUCE | 17

### CRAB CAKE

: JUMBO BLUE CRAB, DIJON HORSERADISH AIOLI, FENNEL SALAD | 19

### SEAFOOD

**FLATBREAD** : BAY SCALLOPS, GULF SHRIMP, BÉCHAMEL SAUCE | 20

### **Gf** STICKY RIBS :

GLAZED BOURBON-HONEY BBQ STACKED RIBS WITH SCALLIONS | 18

### **V** HUMMUS :

CUCUMBER, RED ONION, HEIRLOOM TOMATO, MARINATED OLIVES, WARM PITA | 15

### **Gf** BEET AND GOAT CHEESE SALAD :

ARUGULA, CANDIED HAZELNUTS, GOAT CHEESE, SHAVED RADISH | 11/18

### **Gf** CRAB SALAD :

ROMAINE, GREEN OLIVES, JUMBO LUMP CRAB, GOAT CHEESE, PINEAPPLE VINAIGRETTE | 13/21

### **Gf** ATLANTIC

#### GRILLE SALAD :

MIXED GREENS, DRIED CRANBERRIES, TOASTED PUMPKIN SEEDS, GOAT CHEESE, BABY HEIRLOOM TOMATOES, CUCUMBER, HONEY SHALLOT VINAIGRETTE | 9/18

#### CAESAR SALAD :

LITTLE GEM LETTUCE, HOUSE CROUTONS, ANCHOVY, HEIRLOOM TOMATOES | 9/18

: ADD A PROTEIN:

CHICKEN \$8, SHRIMP \$10, SALMON \$12, STEAK \$16

### **Gf** SHE CRAB SOUP : 10

SOUP DU JOUR : 8

## FRESH SEAFOOD BAR

**Gf** \*\*ATLANTIC GRILLE SEAFOOD TOWER : 6 OYSTERS, 6 GULF SHRIMP, SMOKED MUSSELS, CLAMS, 3 CLUSTERS OF SNOW CRAB LEGS, AND 2 LOBSTER TAILS, CUCUMBER-LEMON MIGNONETTE, COCKTAIL SAUCE, GRILLED LEMONS SERVES 2-4 GUESTS | 90

**Gf** \*\*FRESH OYSTERS : HALF OR FULL DOZEN RAW OYSTERS OF CHEF SELECTED OYSTERS SERVED WITH CUCUMBER-LEMON MIGNONETTE, COCKTAIL SAUCE, HORSERADISH | MP

**GRILLED OYSTERS** : HALF SHELL OYSTERS, BACON, HOUSE POTATO CHIP CRUMBLES, CARAMELIZED ONION AIOLI, BOURBON GLAZE | 16

## FROM THE SEA

**SIMPLY FISH** : LEMON SCENTED FINGERLINGS, CHARRED ASPARAGUS WITH YOUR CHOICE OF SAUCE: PICCATA, BEURRE BLANC, CAJUN CRAB | 42

**CARIBBEAN DRUNKEN MUSSELS** : PEI MUSSELS, COCONUT MILK, LOCAL IPA, CURRY, DATIL PEPPER, CILANTRO, GRILLED SOURDOUGH | 34

**SHRIMP AND GRITS** : GULF SHRIMP, AZAR ANDOUILLE SAUSAGE, MARSH HEN GRITS, SMOKED TOMATO GRAVY, GARLIC CHIPS | 38

**BOUILLABAISSE** : GULF SHRIMP, MUSSELS, CLAMS, JUMBO LUMP CRAB, FENNEL, POTATOES, SAFFRON, GRILLED SOURDOUGH | 59

**REDFISH** : DIRTY RICE, CORN MAQUE CHOUX, CRISPY BRUSSEL SPROUTS | 42

## FROM THE LAND

**FILET MIGNON** : 6 OUNCE BEEF TENDERLOIN, CHIVE MASHED POTATOES, SMOKED BABY CARROTS, RED WINE DEMI | 42

**KANSAS CITY STEAK** : 20 OUNCE BONE IN NY STRIP, CONFIT FINGERLING POTATOES, CHARRED BROCCOLINI, CHIMICHURRI, ROMESCO | 53

**HERITAGE PORK CHOP** : POTATO GRATIN, BRAISED COLLARD GREENS, PICKLED MUSTARD SEEDS | 37

**JOYCE FARMS CHICKEN** : ANDOUILLE SAUSAGE, ASPARAGUS, CUBAN RICE, CHICKEN JUS | 32

: \*\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

**V** VEGETARIAN

**Gf** GLUTEN FREE

CREDIT CARD PAYMENTS ARE SUBJECT TO A 3% SURCHARGE

